

Peninsula

*Wine Experience*



PRODUCT OF ITALY

# About Us

## *Italian excellence in the world of Wine and Food*

Peninsula was born in the heart of Italy, inspired by our country's rich food and wine tradition. Guided by Fondo Montebello S.p.A., a leading company in the production of balsamic vinegar of Modena and high-quality condiments since 1990, Peninsula embodies the passion, elegance, and artistry of "Made in Italy" in the wine and spirits industry.

Our mission is to bring Italian excellence to the global stage, combining tradition, innovation, and quality.

### **A bridge between Italy and the United States**

To expand our operations beyond national borders, the Peninsula brand is imported and distributed by our subsidiary 7 Import & Export LLC, based in Miami, USA. This vertical integration allows us to be highly competitive in importing the best Italian wines into the dynamic markets of the United States, Canada, and Latin America, where the interest in Made in Italy innovation and excellence is rapidly growing.

### **Quality wines, style, and innovation**

Peninsula stands out for offering a selection of premium Italian wines, presented with a modern and eye-catching label designed to attract both consumers and industry professionals such as restaurateurs. Our goal is simple: to offer wines that combine superior quality with exceptional value, making them accessible to a wide and diverse audience. The contemporary design of our labels reflects our commitment to speaking to a new generation of consumers, who are increasingly discerning and detail-oriented.

### **Markets of the future**

With a forward-looking approach, Peninsula is focusing its growth on the markets of the United States, Canada, and Latin America, areas where trends in the food and beverage sector are rapidly evolving.

These markets, increasingly open to new innovations and attentive to consumers' changing needs, offer extraordinary opportunities to promote our wines.

Thanks to our ability to innovate while staying true to Italian tradition, we are confident that we can meet the expectations of these expanding markets.





# Vines

The expression of modern viticulture, vines are located in the “Prosecco D.O.C.” area of controlled denomination of origin (for Prosecco), and in the Friuli area (for Rosé wines). Our philosophy is aimed at promoting a low production of grapes per hectare.

This is facilitated by modern farming techniques with Guyot and spurred cordon systems , high plant density, and a low number of buds per vine.

Our products are made with quality grapes grown with limited nitrogen fertilizers and rationalized plant health management, and are paired with a study on the optimal environmental conditions for cultivation of the vine.

Knowledge of each individual vine is another primary characteristic that contributes to making quality wines . This is why qualified agronomists monitor vines throughout their annual cycle, with the aim of planning eco-friendly interventions: this is how healthy and quality grapes are grown

***Our flagship products: Prosecco DOC Zero Dosage and Prosecco Rosé DOC Zero Dosage***

One of our standout products is Prosecco DOC Zero Dosage, a refined and elegant Prosecco that showcases Peninsula's constant pursuit of innovation.

With no added sugars, this Prosecco offers a fresh, dry, and delicate profile, perfect for those seeking a sophisticated and light sparkling wine. Alongside this, we proudly offer Prosecco Rosé DOC Zero Dosage, an even bolder and more modern take on the classic Prosecco, combining lively bubbles with a delicate rosé hue to create a unique tasting experience.

We are proud to have been among the first to introduce these varieties to the United States, meeting the growing demand for distinctive, high-quality wines.

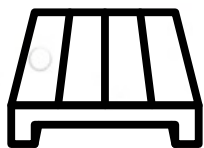


USA/PEN PROSZERO



# Prosecco D.O.C. *Dosage Zero* Millesimato

**Grapevine:** 100 % Glera Harvesting  
**Period:** second and third week of September **Collection**  
**System:** Manual and Mechanical  
**Alcoholic grade:** 11,5 % vol  
**Sugar residue:** less than 3 g/l +/- 3  
**Evolution:** Martinotti method in autoclave where a 2nd fermentation of at least 45 days takes place.  
**Sensory Analysis:** The colour is a luminous light yellow, the bouquet is rich and fragrant.  
**Taste analysis:** Harmonious and well balanced, fresh and fruity notes emerge on the palate, pushed up by the complexity of the bouquet. Perfect as an aperitif, it is excellent throughout the meal thanks to its fresh and fruity notes.



## PALLET

100x120cm  
6 bott.per box

cartons per layer 16

layers 7

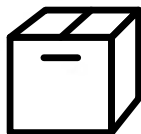
cartons for pallets 112

bottles for pallets 672

pallet height 180 cm

weight 996,8 kg

USA



10811614031161

## CARDBOARD BOX

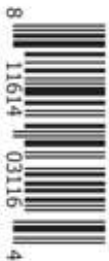
6 units per box

width 20 cm

length 30 cm

height 28 cm

weight 8,9 kg



Prosecco D.O.C.  
DOSAGE ZERO  
Sparkling Wine

www.prosecco0.com  
PRODUCT OF ITALY  
Alc. 11,5% by vol.  
750 ml e



Product and bottled by: TV-11984-IT  
Imported by 7 IMPORT & EXPORT MIAMI, FL 33172

GOVERNMENT WARNING:  
(1) ACCORDING TO THE SURGEON  
GENERAL, WOMEN SHOULD NOT DRINK  
ALCOHOLIC BEVERAGES DURING  
PREGNANCY BECAUSE OF THE RISK OF  
BIRTH DEFECTS. (2) CONSUMPTION  
OF ALCOHOLIC BEVERAGES IMPAIRS  
YOUR ABILITY TO DRIVE A CAR  
OR OPERATE MACHINERY, AND MAY  
CAUSE HEALTH PROBLEMS.

CONTAINS SULPHITES



USA/PEN PR ROSÉ ZERO



Prosecco D.O.C.  
ROSÉ DOSAGE ZERO  
MILLESIMATO  
Sparkling Wine

www.prosecco0.com  
PRODUCT OF ITALY

Alc. 11,5% by vol.  
750 ml e



Product and bottled by: TV-11984-IT  
Imported by 7 IMPORT & EXPORT MIAMI, FL 33172

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OF ALCOHOLIC BEVERAGES IMPAIRS  
YOUR ABILITY TO DRIVE A CAR  
OR OPERATE MACHINERY, AND MAY  
CAUSE HEALTH PROBLEMS.

CONTAINS SULPHITES

# Prosecco DOC *Rosé Dosage Zero* Millesimato

**Grapevine:** 85 % Glera, 15 % Pinot Nero

**Harvesting Period:** second and third week of September

**Collection System:** Manual and Mechanical

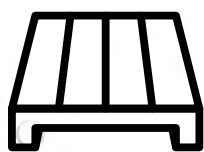
**Alcoholic grade:** 11,5 % vol

**Sugar residue:** less than 3 g/l +/- 3

**Evolution:** With Martinotti method in autoclave where the 2nd fermentation takes place for at least 90 days.

**Sensory Analysis:** Brilliant soft pink in colour, it has a fine and persistent perlage. Delicate and fragrant bouquet, pleasantly fruity with distinct hints of fruit such as strawberry, raspberry, cherry and floral notes such as rose.

**Taste analysis:** Extremely intriguing, elegant and balanced. Pleasant on the palate, with remarkable freshness, enhanced by a fruity note and an aromatic finish. The qualitative properties of Pinot Noir enhance the structure of Prosecco by supporting the fragrant and savoury components. The harmonious synergy of taste and aromatic sensations makes Prosecco ROSE' Doc the perfect accompaniment for the entire meal.



## PALLET

100x120cm

6 bott.per box

cartons per layer 16

layers 7

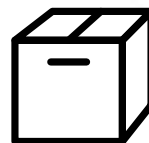
cartons for pallets 112

bottles for pallets 672

pallet height 180 cm

weight 996,8 kg

USA



10811614031192

## CARDBOARD BOX

6 units per box

width 20 cm

length 30 cm

height 28 cm

weight 8,9 kg



USA/PEN BIANCO BRUT



# Spumante Brut Sparkling *White Wine*

**Main Grapes:** White grapes suitable for the production of sparkling wine, in particular Trebbiano and Garganega

**Production area:** Grapes coming in particular from the Region of Veneto (North Italy) and Emilia-Romagna (Central Italy)

**Soils:** SWell exposed, calcareous clayey soils , which give to the grapes a natural acidity ideal for the production of sparkling wine.

**Harvest:** Depending on the vintage harves t takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content Vinification Soft pres s ing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes. The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeas t s i stainless steel tanks at controlled pressure and temperature (pres sure-tank) following the Charmant method

**Colour:** Brilliant straw yellow. Fine and per s i s tent perlage

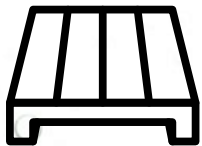
**Bouquet:** In the nose is fragrant and harmonic, with pleasant fruity notes of apple, floral scents of the flower

**Taste:** Full and fresh in the palate, slightly acidic and fruity. In the mouth it is dry with a pleasant almond after taste

Food pairing: A very ver satile proposal: perfect as an aperitif, the dry and full tas te i s excellent for any meal time, excluded des sert s . Particularly suited to accompany appeti zer s , ri sotto, white meat, shellfi sh, raw or fried fi sh. Sugges ted with fresh cheeses , soft to medium- seasoned.

**Serving suggestion:** 5-6°C

**Alcohol content:** 11,5% vol



## PALLET

100x120cm  
6 bott.per box

cartons per layer 16

layers 6

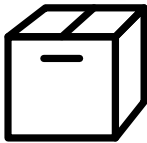
cartons for pallets 96

bottles for pallets 576

pallet height 207 cm

weight 852 kg

## USA



## CARDBOARD BOX

6 units per box

width 21 cm

length 27 cm

height 32 cm

weight 8,7 kg



# Sugar Zero



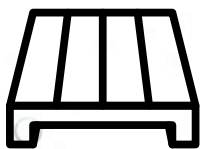


USA/PEN PINOT GRIGIO DOC



# Pinot Grigio DOC *Friuli*

**Appellation:** Pinot Grigio DOC Friuli.  
**Grape variety:** 100% Pinot Grigio.  
**Vineyards:** The sandy/gravelly/clayey soils are located in the property of Fiumicello. The average age of the vines is about 15 years .  
**Harvesting:** Between half and the third week of August. Vinification: The grapes are crushed and separated from the stalks a few minutes after harvesting. The crushed grapes are cooled to 5°C for maceration on the skins in order to extract the primary aromas and greater body. The following day the skins are separated from the musted by a soft pressing and, after a first racking, the alcoholic fermentation begins in steel containers at controlled temperatures of 15-16 ° C.  
**The color:** Bright straw yellow.  
**The scent:** Very fresh and complex with notes of daisy and wisteria.  
**The taste:** Voluminous, crisp, full, enveloping and velvety. Pairings: Excellent as an aperitif but also goes well with soups, fish soups, white meats and puma game. Serve at 8 - 10 °C. **Duration:** Best enjoyed young.  
**Technical data:** Alcoholic Gradation 13,0 % vol Residual Sugars 2,0 g/l Total Acidity 5 g/l Net Dry Extract 21 g/l



## PALLET

100x120cm  
12 bott.per box

cartons per layer 12

layers 6

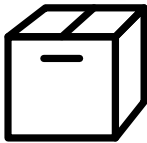
cartons for pallets 72

bottles for pallets 864

pallet height - cm

weight 1365 kg

USA



## CARDBOARD BOX

6 units per box

width 24 cm

length 30 cm

height 30 cm

weight 18.7 kg

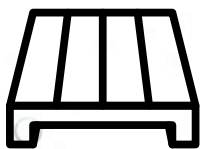


USA/PEN SAUVIGNON IGT



# Sauvignon IGT

**Denomination:** Sauvignon IGT.  
**Grape variety:** Sauvignon grape 100%.  
**Vineyards:** The sandy/gravelly soil s are located in the property of Fiumicello, close to the river “Torre” . The average age of the vines i s about 15 year s .  
Harvesting: End of August. Vinification: The grapes are crushed and separated from the s talks a few minutes after harves ting. The crushed grapes are cooled to 5°C for a maceration on the skins in order to extract the primary aromas and greater body. The following day the skins are separated from the mus ted by a soft pres s ing and, after a fir s t racking, the alcoholic fermentation begins in s teel container s at controlled temperatures of 15-16 °C.  
**The color:** Bright s traw yellow.  
**Perfume:** The nose i s very fresh, with typical varietal aromas reminiscent of bell pepper and tomato leaf wrapped in a bouquet of very delicate flower s and white fruits. The palate is rich and enveloping while allowing sapidity and freshnes s to emerge.  
**The flavor:** Harmonic and pleasant, with a pronounced aromatic taste.  
**Pairings:** It goes well with lean appetizers, cheeses of various ages, fish dishes, creams , soups and velvety di shes . Excellent as an aperitif. Serve at 9-11 °C.  
**Duration:** Bes t enjoyed young.  
**Technical data:** Alcohol content 12,5 % vol. Residual Sugars 2, 0g/l Total Acidity 5 g/l Net Dry Extract 21 g/l



## PALLET

100x120cm  
12 bott.per box

cartons per layer 12

layers 6

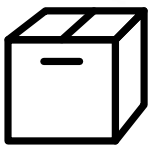
cartons for pallets 72

bottles for pallets 864

pallet height - cm

weight 1365 kg

## USA



## CARDBOARD BOX

6 units per box

width 24 cm

length 30 cm

height 30 cm

weight 18.7 kg



USA/PEN CHARDONNAY IGT



**VENEZIA GIULIA**  
INDICAZIONE GEOGRAFICA TIPICA  
**CHARDONNAY**  
WHITE WINE

IMBOTTIGLIATO DA / BOTTLED BY: UD-4111-IT  
IMPORTED BY: 7 IMPORT & EXPORT MIAMI FL 33172

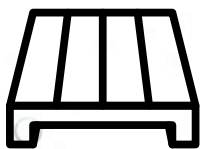
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PRODOTTO IN ITALIA - PRODUCT OF ITALY | CONTIENE SOLFITI - CONTAINS SULPHITES  
2023 L24164 - NET CONT. 750 ML - 13% BY VOL.



# Chardonnay

**TYPE OF WINE:** Still white wine  
**MAIN GRAPES:** Chardonnay  
**PRODUCTION AREA:** Grapes coming from the IGT area, located between the Regions Veneto, Trentino and Friuli-Venezia Giulia (North-East Italy)  
**SOILS:** In the hilly region as well as in the plains, we find alluvial and sedimentary soils, the composition can vary from fresh and gravelly to clayey and rich in minerals.  
**HARVEST:** Depending on the seasonal climate variation, between end of August and beginning of September.  
**VINIFICATION:** Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.  
**COLOUR:** Straw yellow with greenish hints  
**BOUQUET:** Pleasantly fresh, with floral and fruity notes of apple and pear, vanilla and butter.  
**TASTE:** Well balanced, dry and sapid, leaves a pleasant sensation of cleanliness and freshness.  
**FOOD PAIRING:** Wine to drink throughout the meal, excellent with light appetizers and first courses, white meat, salami, soft ripe cheese.  
**SERVING SUGGESTION:** 10-12°C  
**ALCOHOL CONTENT:** 11,5% vol



**PALLET**

100x120cm  
12 bott.per box

cartons per layer 12

layers 6

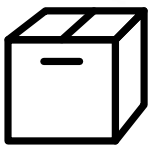
cartons for pallets 72

bottles for pallets 864

pallet height - cm

weight 1365 kg

**USA**



**CARDBOARD BOX**

6 units per box

width 24 cm

length 30 cm

height 30 cm

weight 18.7 kg

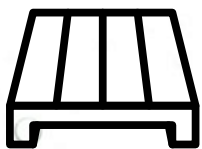


USA/PEN CABERNET IGT



# Cabernet

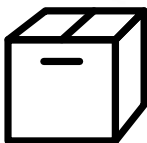
**TYPE OF WINE:** Still red wine  
**MAIN GRAPES:** Cabernet  
**PRODUCTION AREA:** Grape coming in particular from the Region Veneto (North-East Italy)  
**SOILS:** A wide variety of different soil compositions, morainic and volcanic in the hilly region, alluvial and sandy in the plain, with clayey and mineral richness.  
**HARVEST:** Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content  
**VINIFICATION:** Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines in steel tanks only for a brief period of time before bottling.  
**COLOUR:** Deep red with violet reflex  
**BOUQUET:** Fresh and winy with hints of ripe red fruits, cherry, light herby notes.  
**TASTE:** Well balanced, dry and sapid, leaves a pleasant sensation of cleanliness and freshness.  
**FOOD PAIRING:** Wine to drink throughout the meal, excellent with simple red meat dishes, roasted, salami, soft and medium ripe cheese.  
**SERVING SUGGESTION:** 14-16°C  
**ALCOHOL CONTENT:** 12,0% vol



## PALLET

100x120cm  
12 bott.per box

USA



## CARDBOARD BOX

6 units per box

cartons per layer 12

layers 6

cartons for pallets 72

bottles for pallets 864

pallet height - cm

weight 1365 kg

width 24 cm

length 30 cm

height 30 cm

weight 18.7 kg



**VENEZIA GIULIA**  
INDICAZIONE GEOGRAFICA TIPICA  
**CABERNET**  
RED WINE

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IMBOTTIGLIATO DA / BOTTLED BY: UD-4111-IT  
IMPORTED BY: 7 IMPORT & EXPORT MIAMI FL 33172

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PRODOTTO IN ITALIA - PRODUCT OF ITALY | CONTIENE SOLFITI - CONTAINS SULPHITES  
2023 L24164 - NET CONT. 750 ML - 12,5% BY VOL.



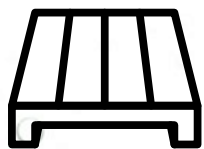


USA/PEN MERLOT IGT



# Merlot

**Type of wine:** Still red wine  
**Main Grapes:** Merlot  
**Production area:** Grape coming in particular from the Region Veneto (North-Eas t Italy)  
**Soils:** A wide variety of different soil compositions , morainic and volcanic in the hilly region, alluvial and sandy in the plain, with clayey and mineral richness  
**Harvest:** Depending on the vintage harvest takes place between the end of August and the beginning of September in order to ensure the right grape maturity and a good acid content  
**Vinification:** Pressing and maceration to extract the colour and soft tannins . Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines in steel tanks only for a brief period of time before bottling.  
**Colour:** Deep red with violet reflex  
**Bouquet:** Fresh and winy with hint s of ripe red fruit s , cherry, light herby notes .  
**Taste:** Well balanced, dry and sapid, leaves a pleasant sensation of cleanlines s and freshness .  
**Food pairing:** Wine to drink throughout the meal, excellent with simple red meat dishes , roasted, salami, soft and medium ripe cheese.  
**Serving suggestion:** 14-16°C  
**Alcohol content:** 12 % vol



## PALLET

100x120cm  
12 bott.per box

cartons per layer 12

layers 6

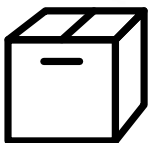
cartons for pallets 72

bottles for pallets 864

pallet height - cm

weight 1365 kg

## USA



## CARDBOARD BOX

6 units per box

width 24 cm

length 30 cm

height 30 cm

weight 18.7 kg





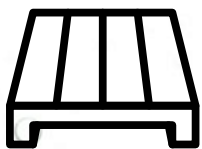
Reninsola



# Amarone della Valpolicella *Classico* DOCG 2020



Amarone della Valpolicella is a DOCG reserved for a dry red passito wine whose production is permitted in the province of Verona. «Winter must, cold blood of the grapes» Thus wrote Cassiodorus in the 4th century, ordering the "Acinatico" wine for Theodoric's table, obtained in Valpolicella from dried grapes; but Catullus had already mentioned «calices amariores» (bitter glasses) in Carme 27 (around 49 BC), perhaps referring to an ancestor of Amarone. The label represents a stone bas-relief depicting the god Dionysus, Bacchus for the Romans, identified as the god of ecstasy, wine, intoxication and the liberation of the senses; He therefore came to represent the essence of creation in its perennial and wild flow, The divine spirit of an immeasurable reality, the primordial element of the cosmos.



## PALLET

100x120cm  
6 bott.per box

cartons per layer 20

layers 5

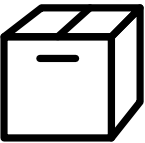
cartons for pallets 100

bottles for pallets 600

pallet height - cm

weight 965 kg

## USA



## CARDBOARD BOX

6 units per box

width 29 cm

length 33 cm

height 20 cm

weight 9.5 kg





# Barolo DOCG 2020

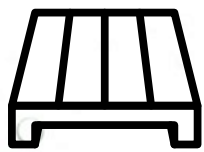


Barolo is a red wine with a controlled and guaranteed designation of origin produced in some municipalities in Piedmont. Barolo wine began to appear around the middle of the 19th century, originating from the town of the same name in the Langhe, in the Province of Cuneo, with the estates and cellars already home to the castle of the marquises Tancredi Falletti and Giulia Colbert Falletti of Barolo.

It is simply a direct derivative of Nebbiolo grapes and therefore of Nebbiolo wine (or Nebiolo), vinified to obtain an exceptionally rich and harmonious product, destined to become the ambassador of Savoy's Piedmont in the European courts.

What made Barolo important was and is its structure which expresses a complex and enveloping bouquet, capable of developing over time without losing its organoleptic characteristics.

The proposed label depicts a Roman mosaic depicting men crushing grapes with their feet inside a tank used for winemaking. On the ground, at the edges of the tub itself, you can see the wicker baskets used for harvesting the grapes.



## PALLET

100x120cm  
6 bott.per box

cartons per layer 22

layers 6

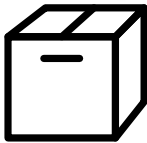
cartons for pallets 132

bottles for pallets 792

pallet height - cm

weight 1269 kg

## USA



## CARDBOARD BOX

6 units per box

width 18 cm

length 27 cm

height 31 cm

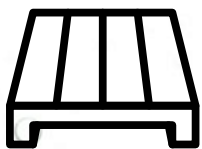
weight 9.5 kg



# Brunello di Montalcino DOPG 2018



Brunello di Montalcino is a DOCG red wine produced in the territory of Montalcino, a municipality in south-eastern Tuscany in the province of Siena. It is considered among the longest-lived Italian red wines. The vocation of the Montalcino area to produce high quality wines has been known for many centuries: in the Middle Ages the municipal statutes regulated the start date of the harvest. It appears that during the siege of 1553 there was never a shortage of wine, so much so that Biagio di Monluc, defending the walls of Montalcino, "rubbed his face with the robust wine" to conceal his suffering. According to the Bolognese Leandro Alberti, Montalcino is «well-known for the good wines that come from those pleasant hills». The grand ducal auditor Bartolomeo Gherardini in his visit to Montalcino in 1676-1677 reported the production of 6050 tons of wine described as «vigorous wine, but not in large quantities. Charles Thompson in 1744 states that «Montalcino is not very famous except for the goodness of its wines». The label shows an image of an ancient branch of Sangiovese crossed by a golden crack, a sort of journey through time marked by a path that has become precious.



## PALLET

100x120cm  
6 bott.per box

cartons per layer 10

layers 10

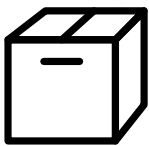
cartons for pallets 100

bottles for pallets 600

pallet height - cm

weight 965 kg

## USA



## CARDBOARD BOX

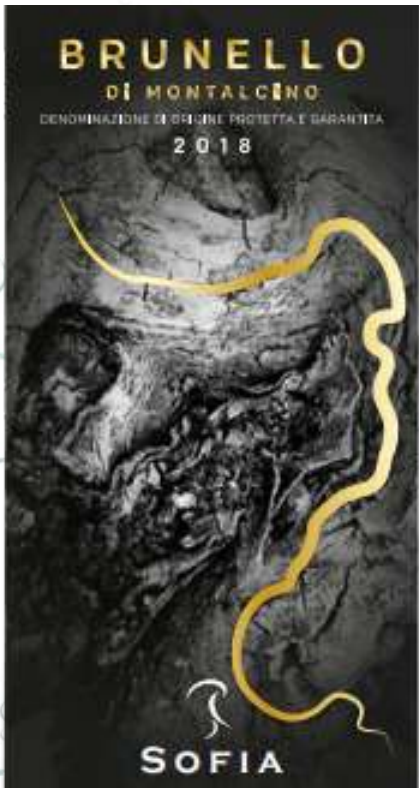
6 units per box

width 35 cm

length 25 cm

height 17 cm

weight 9.5 kg







# Peninsula

*Enjoy our Wine!*

**7 IMPORT & EXPORT**

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